FORMA 0-1449

U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE

INFORMATION DISCLOSURE STATEMENT
BY APPLICANT

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ATTY, DOCKET NO. ORYXE.027A APPLICATION NO. 10/084,243

RECEIVED

APPLICANT Frederick L. Jordan

SEP 2 3 2002

FILING DATE February 26, 2002 GROUP 1714

TC 1700

	U.S. PATENT DOCUMENTS						
EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE
CONT	7	2,818,417	12/31/57	Brown et al.			
	1	3,018,247	01/23/62	Anderson et al.			
1	1	3,438,757	04/15/69	Honnen et al.			
	1	3,524,909	08/18/70	Braus et al.			
	1	3,655,833	04/11/72	Eggensperger et al.			
	1	3,920,661	11/18/75	Ramey et al.	260	270	
	1	3,941,745	03/02/76	Dexter et al.	260	45.8 NT	
	1	3,991,012	11/09/76	Ramey et al.	260	45.75 N	
	/	4,000,113	12/28/76	Stephen	260	45.8 N	
	1	4,007,157	02/08/77	Ramey et al.	260	45.8 N	
		4,051,102	09/27/77	Ramey et al.	260	45.8 N	
		4,077,941	03/07/78	Stephen et al.	260	45.75 N	
		4,081,475	03/28/78	Spivack	560	55	
		4,089,842	05/16/78	Ramey et al.	260	45.75 C	
		4,093,586	06/06/78	Stephen	260	45.8 N	
		4,191,682	03/04/80	Ramey et al.	260	45.8 N	
		4,191,829	03/04/80	Ramey et al.	546	222	
	7	4,207,229	06/10/80	Spivack	260	45.8 NT	
	7	4,231,759	11/04/80	Udelhofen et al.	44	75	
	7	4,270,930	06/02/81	Campbell et al.	44	71	
		4,274,835	06/23/81	Jordan	44	1 SR	
	7	4,670,021	06/02/87	Nelson et al.	44	66	
	ナ	4,734,519	03/29/88	Dunski et al.	560	75	
	-	4,806,675	02/21/89	Dunski et al.	560	75	
	7	5,024,775	06/18/91	Hanlon et al.	252	52 R	
(3)	7	5,076,814	12/31/91	Hanlon et al.	44	450	

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DATE CONSIDERED

9/03

\*EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED, INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.

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				U.S. PATENT DOCUMENTS			
EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
COT		5,826,369	10/27/98	Jordan	44	308	
	7	6,193,766	02/27/01	Jordan	44	308	
CDT	1	4,504,499	3/12/85	Finnan, J.L.			

	FOREIGN PATENT DOCUMENTS							
EXAMINER INITIAL		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES NO	
		<del> </del>	<del></del>		<u> </u>		153	70
CDT	′	WO0179398	25/10/01	PCT	C10L	1/18	·	

EXAMINER INITIAL		OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)
COT	1	"Oxidative Stability Index of Vegetable Oils in Binary Mixtures with Meadowfoam Oil," Terry, et al., United States Department of Agriculture, Agricultural Research Service, 1997.
		Scita. G. (1992) "Stability of β-Carotene under Different Laboratory Conditions". Methods in Enzymology, 213:175-185
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	\	Papadapoulous, K and Ames, J. (1995) "Proposal fo a mechanism for the inhibition of all-trans-β-cartontene autoxidation at elevated temperature by N-(2-phenylethyl)-3,4-diphenylpyrrole", Food Chemistry 54:251-253.
	`	Papadopoulou, K. and Ames, J. (1994) "Kinetics of all-trans-β-Carotene Degradation of Heating with and without Phenylalanine" JAOCS 71:893-896
	1	Papadopoulou, K. and Ames, J. (1994) "Thermal Degrdtion of All-Trans-β-Carotene in the Presence of Phenylalanine" J Sci Food Agric 65:373-379
	5	Hattori et al., (1995) "β-Lactoglobulin Protects β-lonone Related Compounds from Degradation by Heating, Oxidation, and Irradiation." Biosci. Biotech. Biochem. 59(12):2295-2297
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	1	Arya et al. (1979) "Stability of β-carotene in isolated systems" J. Fd. Technol 14:571-578
	1	Desobry et al. (1997) "Comparison of Spray-drying, Drum-drying and Freeze-drying for β-Carotene Encapsulation and Preservation" Journal of Food Scince 62:1158-1162
	1.	Desorbry et al. (1999) "Influence of Maltodextrin Systems at an Equivalent 25DE on Encapsulated β-carotene Loss During Stroage"  Journal of Food Processing Preservation 23:39-55
C07	1	Selim et al. (2000) 'Kinetic studies of degradation of saffron carotenoids encapsulated in amorphous polymer matrices." Food Chemistry 71:199-206

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U.S. DEPARTMENT OF COMMERCE ATTY, DOCKET NO. APPLICATION NO. RECEIVED PATENT AND TRADEMARK OFFICE ORYXE.027A 10/084,243 20 5 0 2005 ION DISCLOSURE STATEMENT BY APPLICANT APPLICANT Frederick L. Jordan (USE SEVERAL SHEETS IF NECESSARY)

GROUP FILING DATE February 26, 2002 1714

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	1	Desobry et al. (1998) "Preservation of β-carotene from Carrots" Critical Reviews in Food Science and Nutrition 38(5):381-396
	/	Jemas, B. (1981) "Study of the effect of some antioxidants on the stability of β-carotene in an ointment containing extracts from Flos amicae and Herba calendulae" <i>Herba Pol.</i> 27(1):39-43 Inst. Przem. Zielarskiego, Pozan, Pol. (Published in Polish)(Abstract)
	1	Ochi et al. (1990) "Effects of tocopherols on deterioration of cookies blended with vegetables" Nippon Shokuhin Kogyo Gakkaishi. 37(1):39-44 Fac. Home Econ. Sci., Tokyo Kasei Univ., Tokyo, Japan (Published in Japanese)(Abstract)
	,	Zhedeck et al. (1970) "Tetrahydroquinone derivatives as feed antioxidants" Sin. Issled. Eff. Khim. Polim. Mater 4:283-8 (Published in Russian)(Abstract)
	/	Zhedek et al (1971) "Synthesis and inhibiting properties of 3,4-dihydrosantoquin" Zh. Prikl. Khim. (Leningrad) 44(11):2599-600 (Published in Russian) (Abstract)
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